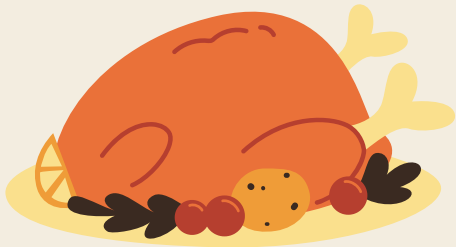


PROTECT YOUR FAMILY FROM FOOD POISONING THIS THANKSGIVING!



Top Turkey Tips:

- The CDC recommends 24 hours thawing per 4-5 pounds of turkey!
- Always wash your hands after handling raw meat or poultry!



- Avoid consumption of raw baked goods, batters, doughs, or anything involving raw eggs.
- Salmonella*, *E. coli*, and *Listeria* are very common illnesses from eating raw baked goods!



- Always wash raw fruits and vegetables before serving / combining into other dishes.
- Refrigerate perishable items within 2 hours to avoid temperature danger zones. (40-140 degrees Fahrenheit.)

KEEP FOOD SAFETY ON YOUR HOLIDAY MENU!